



Shrimp Sandwiches on Toast with Spicy Mayo

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1 1. Whisk together the mayonnaise, red onion, lemon juice and chili sauce in a small bowl.

2 2. Spread half of the toast slices with 1 tablespoon chili mayonnaise each, or to taste; layer with shrimp, arugula leaves, then avocado. Top with remaining slices of toast; press lightly with palm of hand. Slice on diagonal—always, otherwise the sandwich is completely ruined.

- 1 cup mayonnaise
- 2 tablespoons minced red onion
- 1 tablespoon lemon or lime juice
- 1 tablespoon bottled red chili sauce (such as Sriracha) or to taste
- 8 slices white bread, toasted (this is good on brioche)
- 1 pound large cooked, cleaned shrimp, sliced lengthwise
- 1 large ripe avocado, sliced